

Ridders Creek Cape White 2003

Easy-going, fruity, pleasant guava apple flavours. Medium bodied.

variety : Colombard | 60% Colombard, 20% Chenin Blanc, 20% Sauvignon Blanc
winery : Ridders Creek
winemaker : Jeff Wedgwood
wine of origin : Western Cape
analysis : alc : 13.23 % vol rs : 3.8 g/l pH : 3.26 ta : 5.77 g/l va : 0.28 g/l so2 :
148 mg/l fso2 : 52 mg/l
type : White **style :** Dry
pack : Bottle



in the vineyard : Age of vines: 8 - 20 years
Rootstock: 101 / 14 and R110
Trellising: Perold and 5-wire fence
Irrigation: Drip
Vine density: 1,2 x 2,7 m
Soil: Varies from loam to Karoo gravel and scale
Climate: Hot summers, cool winters, dry climate

about the harvest: The grapes were harvested by hand during February 2003.
Yield: 10 - 18 tons / ha

in the cellar : Fermentation took place in stainless steel tanks for 10 - 14 days at 15°C.
Malolactic fermentation: No
Barrel ageing: None
Fining: Bentonite
Filtration: Bulk
Stabilisation: Cold